

WEST

Generate Collection

Print

L3: Entry 3 of 62

File: JPAB

Jul 18, 2000

DOCUMENT-IDENTIFIER: JP 2000197474 A

TITLE: EDIBLE VINEGAR AND SEASONING LIQUID BY USING THE SAMEAbstract (1):

PROBLEM TO BE SOLVED: To obtain an edible vinegar having a good mellow taste, hardly losing acid taste and being slow in putrefaction by treating a raw material with a desalted sea water in processes of water absorption and steaming of the cereal raw materials such as a raw material rice for a rice vinegar, wheat, corn, etc., and then subjecting them under a prescribed fermentation method.

Abstract (2):

SOLUTION: This method for producing an edible vinegar capable of shortening the fermentation of the edible vinegar for obtaining an objective edible vinegar having a good taste and excellent in flavor, is provided by treating a raw material with a desalted sea water in a process of water absorption or steaming of the cereal raw materials such as a raw material rice, wheat, corn, etc., for a rice vinegar or a cereal vinegar, adding any of sea water, concentrated sea water and desalted sea water as water for preparation to the treated cereal raw material and heating, then putting them in a stainless steel fermenting vessel, mixing with a seed vinegar well, fermenting by a prescribed fermentation method and diluting by adding any of the sea water, concentrated sea water or desalted sea water as a diluting water.

T /9/2,3

2/9/2 (Item 1 from file: 94)

DIALOG(R)File 94:JICST-EPlus

(c)2002 Japan Science and Tech Corp(JST). All rts. reserv.

04256755 JICST ACCESSION NUMBER: 99A0791922 FILE SEGMENT: JICST-E
Present and future of food utilization of ocean lamina profunda water.

HISATAKE RIKUO (1)

(1) Kochi Prefectural Ind. Technol. Center

Fudo Risachi (Food Research), 1999, NO.152, PAGE.20-28, FIG.3, TBL.11

JOURNAL NUMBER: L1712ABN

UNIVERSAL DECIMAL CLASSIFICATION: 663.2/.5+641.88 663.81/.86

LANGUAGE: Japanese

COUNTRY OF PUBLICATION: Japan

DOCUMENT TYPE: Journal

ARTICLE TYPE: Commentary

MEDIA TYPE: Printed Publication

DESCRIPTORS: sea water; deep water; food processing; sake; miso; soy sauce;
soft drink; table saltBROADER DESCRIPTORS: water; water mass; working and processing; fermented
liquor; alcoholic beverage; beverage; food; fermented food; fermented
seasoning; seasoning(condiment)

CLASSIFICATION CODE(S): FK04010W; FJ06020S

2/9/3 (Item 2 from file: 94)

DIALOG(R)File 94:JICST-EPlus

(c)2002 Japan Science and Tech Corp(JST). All rts. reserv.

04093956 JICST ACCESSION NUMBER: 99A0491633 FILE SEGMENT: JICST-E
**Marine bio technology Recent development. Isolation and utilization of
ocean yeast Saccharomyces cerevisiae.**

KODAMA KENTARO (1)

(1) Sankyo Tsukubaken

Seibutsu Kogakkaishi, 1999, VOL.77,NO.4, PAGE.148-150, TBL.3, REF.9

JOURNAL NUMBER: G0440BBE ISSN NO: 0919-3758

UNIVERSAL DECIMAL CLASSIFICATION: 579 664.6 663.475

LANGUAGE: Japanese

COUNTRY OF PUBLICATION: Japan

DOCUMENT TYPE: Journal

ARTICLE TYPE: Commentary

MEDIA TYPE: Printed Publication

DESCRIPTORS: marine microorganism; Saccharomyces cerevisiae;
medium(culture); anaerobic; screening(inspection); sea water; marine
algae; salt tolerance; fermentability; breadmaking; sake making; aldose
; hexose; glucoside; pyranoside; furanoside; fructooligosaccharide;
disaccharideBROADER DESCRIPTORS: marine organism; aquatic organism; organism;
Saccharomyces; Ascomycetous yeast; Endomycetales; Hemiascomycetes;
Ascomycetes; Eumycetes; fungus; microorganism; yeast; property; water;
chemical durability; resistance(endure); cereal processing; food
processing; working and processing; manufacturing; fermented food
production; reducing sugar; carbohydrate; glycoside; oligosaccharide;
fructoside

CLASSIFICATION CODE(S): EG03010C; FJ04030P; FK04023G

?

T /9/10,11,39,45,61

2/9/10 (Item 2 from file: 51)

DIALOG(R)File 51:Food Sci.&Tech.Abs

(c) 2002 FSTA IFIS Publishing. All rts. reserv.

00820312 2001-Cf0337 SUBFILE: FSTA

Dietary intake exposure to sulphites in Italy - analytical determination of sulphite-containing foods and their combination into standard meals for adults and children.

Leclercq, C.; Molinaro, M. G.; Piccinelli, R.; Baldini, M.; Arcella, D.; Stacchini, P.

Correspondence (Reprint) address, P. Stacchini, Superior Inst. of Health, Viale Regina Elena, 299, 00161 Rome, Italy. E-mail

paolo.stacchini(a)iss.it

Food Additives and Contaminants 2000 , 17 (12) 979-989

NOTE: 32 ref.

DOCUMENT TYPE: Journal Article ISSN: 0265-203X

LANGUAGE: English

The theoretical risk of exceeding the ADI for sulfites is usually examined on the basis of a worst-case scenario. In this study, the actual sulfite content of diets obtained from a combination of realistic meals high in sulfite-containing foods was investigated. 211 samples of foods and beverages available in Italy and known to contain sulfites (fish, sea foods, cereals, cereal products, vegetables, fruit and fruit-based products, beverages, mustard, vinegar, gelatin, sugar, glucose syrup) were collected and prepared according to normal domestic practice. It was shown that the diets obtained from these foods (based on 1 breakfast, 2 snacks and 1 main meal/day) would lead to an average estimated sulfite intake of 23 mg/day in children and 50 mg/day in adults (both slightly above the ADI for a 30 kg child and a 60 kg adult, respectively). Among all sulfite-containing foods, the highest contributors to the intake were dried fruit and wine, both ingested without further treatment. Analysis of specific consumption data confirmed the existence of a risk of exceeding the ADI related to sulfite residue levels in wine.

DESCRIPTORS (HEADINGS): DIET; FOOD SAFETY; SULPHITES

DESCRIPTORS: ADI; ITALY

SECTION HEADINGS: Hygiene & toxicology (SC=c, 9201-present)

2/9/11 (Item 3 from file: 51)

DIALOG(R)File 51:Food Sci.&Tech.Abs

(c) 2002 FSTA IFIS Publishing. All rts. reserv.

00753010 1998-01-t0043 SUBFILE: FSTA

Salty developments in food.

Pszczola, D. E.

Food Technology 1997 , 51 (10) 79-80

DOCUMENT TYPE: Journal Article ISSN: 0015-6639

LANGUAGE: English

Recent ingredient and retail developments related to salt as well as salt substitutes are discussed. Aspects considered include: compacted salt for use as a pretzel topping; sea salt products for distribution to grocery retail, restaurant, natural/health food stores and food service markets; salt encapsulated in hydrogenated vegetable oil for use in the meat, bakery and snack food industries; encapsulation of flavours in a salt based matrix; low Na salty flavourings; introduction of a line of nucleotides that can reduce the acidic bite of vinegar-based seasonings and other high acid foods, or control excessive saltiness in snack foods; developments in soy sauce; and other flavour enhancers (such as autolysed yeast extracts).

DESCRIPTORS (HEADINGS): SALT

DESCRIPTORS: FOODS; SALT SUBSTITUTES

SECTION HEADINGS: Additives, spices & condiments (SC=t)

2/9/39 (Item 31 from file: 51)

DIALOG(R)File 51:Food Sci.&Tech.Abs

(c) 2002 FSTA IFIS Publishing. All rts. reserv.

00050382 72-07-vh0980 SUBFILE: S

Measures against water pollution in the fermentation industries.

Jackson, C. J.; Lines, G. T.

Distillers Co. Ltd., 21 St. James' Square, London SW1, UK

Pure and Applied Chemistry 1972 , 29 (1/3) 381-393

NOTE: 12 ref.

DOCUMENT TYPE: Journal Article

LANGUAGE: English

Current practices used in the treatment and disposal of fermentation industry effluents are reviewed under the headings: Malting effluents; Distillery effluents (including recovery of solids from pot ale and spent wash, biological treatment, disposal to land, sea, or sewers, anaerobic digestion, and oxidation by heat); Brewery effluents; Malt vinegar effluents; Yeast manufacturing effluents; Cider effluents; Antibiotic and vitamin effluents; and Developments. (JN)

DESCRIPTORS: fermentation--Disposal of fermentation industry effluents; wastes--Disposal of fermentation industry effluents; malting--Disposal of malting effluents; distilleries--Disposal of distillery effluents; breweries--Disposal of brewery effluents; malt--Disposal of malt vinegar effluents; vinegar--Disposal of malt vinegar effluents; yeasts--Disposal of yeast manufacture effluents; cider--Disposal of cider effluents; antibiotics--Disposal of antibiotic effluents; vitamins--Disposal of vitamin effluents; solids --Recovery of solids from effluents

SECTION HEADINGS: Plant pathology (SC=vh)

2/9/45 (Item 3 from file: 53)

DIALOG(R)File 53:FOODLINE(R): Food Science & Technology

(c) 2002 LFRA. All rts. reserv.

00699216 FOODLINE ACCESSION NUMBER: 407380

Mineral elements in wine vinegars made by traditional methods.

Guerrero M; Herce-Pagliani C; Gonzalez A G; Heredia F J; Troncoso A M;

Camean A M

Sciences des Aliments 16 (2), 143-149 (10 ref.)

1996

ISSN NO: 0240-8813

LANGUAGE: English

SUMMARY LANGUAGE: French

DOCUMENT TYPE: Journal article

FOODLINE UPDATE CODE: 19960509

ABSTRACT: Traditional methods for producing wine vinegars involve slow acetification with wood being the only material in contact with the wine. The mineral content of wine vinegars depends on the grapes, wine and processing methods. This paper reports on the mineral contents of wine vinegars made by traditional methods in southern Spain. Possible causes for the differences observed in the samples are discussed. Potassium was the main element identified, which has its origins in the grapes. Calcium, magnesium and sodium were the next most important minerals. Calcium and magnesium are found in grapes, but processing also affects their final levels. The sodium content is mainly affected by geographical differences (i.e. distance from the sea). The other minerals identified are iron, zinc, copper (all of which can have significant effects on the vinegar quality), manganese and arsenic.

SECTION HEADING: CONDIMENTS

DESCRIPTORS: DETERMINATION; FACTORS AFFECTING; MINERALS; QUANTITY; SPAIN; VINEGAR; WINE

2/9/61 (Item 16 from file: 79)

DIALOG(R) File 79:Foods Adlibra(TM)

(c) 2002 General Mills. All rts. reserv.

260999 95110325

VINEGAR/SEA SALT SEASONING

Author(s): Anon

Snack Food, 84(4) (April 1995), p. p 43

CODEN: SNFOAI

Publication Date: 19950401

Doc Type: JOURNAL

Elite Spice Inc has introduced Balsamic Vinegar and Sea Salt Seasoning
for potato chips.

Descriptors: NEW PRODUCTS

?

T /9/18,35,48-51,54,58

4/9/18 (Item 11 from file: 51)

DIALOG(R)File 51:Food Sci.&Tech.Abs

(c) 2002 FSTA IFIS Publishing. All rts. reserv.

00042995 72-01-vt0030 SUBFILE: S

Pickle and sauce making.

Binsted, R.; Devey, J. D.; Dakin, J. C.

Heath, H. B.; Jack, J.

1971 , 3rd edition xi9332pp.

PUBLISHER: London, UK: Food Trade Press Ltd. Price Gp725.50.

NOTE: Numerous ref.

DOCUMENT TYPE: A book

LANGUAGE: English

5 completely new chapters have been incorporated in this revised and enlarged 3rd edition together with illustrations of modern plants and equipment. New technological methods are covered, replacing old methods rarely now used in sauce and pickle manufacture. Chapters are: Introduction (pp. 1-4, 1 ref.); Vinegar (pp. 5-31, 12 ref.); Salt and its applications in the pickling industry (pp. 32-37, 1 ref.); Herbs and spices for pickle and sauce products, by H. B. Heath (pp. 38-67, 3 ref.); Pickled vegetables, pickles and chutneys (pp. 68-105, 4 ref.); Principles involved in the microbiological keeping quality of pickles and sauces (pp. 106-118, 14 ref.); Thick and thin sauces (pp. 119-169, 7 ref.); Tomato ketchup and tomato chutney (pp. 170-195, 9 ref.); Tomato paste (pp. 196-211); Salad cream, mayonnaise and sandwich spread (pp. 212-237, 13 ref.); Sauerkraut (pp. 238-250, 27 ref.); Pickled cucumbers (pp. 251-268, 49 ref.); Mustard products (pp. 269-274); Olives (pp. 275-289, 17 ref.); Miscellaneous products (pp. 290-301, 1 ref.); Caps and closures for pickles and sauce products, by J. Jack (pp. 302-313), and Factory buildings and equipment (pp. 314-318). Also included are useful tables and data (e.g. table of TS in tomato paste) and a subject index. (JA)

DESCRIPTORS: books-- Book . Pickle & sauce making; pickles-- Book . Pickle & sauce making; sauces-- Book . Pickle & sauce making; vegetables (processing)--Book. Manufacture of pickled vegetables ; tomatoes--Book. Manufacture of tomato ketchup ; ketchup--Book. Manufacture of tomato ketchup ; pastes--Book. Manufacture of tomato paste ; salad dressings--Book. Manufacture of salad cream ; mayonnaise--Book. Manufacture of mayonnaise ; bread--Book. Manufacture of sandwich spread sauerkraut ; spreads--Book. Manufacture of sandwich spread sauerkraut ; sauerkraut--Book. Manufacture of sandwich spread sauerkraut ; cucumbers--Book. Manufacture of pickled cucumbers ; mustard --Book. Manufacture of mustard products; olives--Book. Manufacture of PICKLED olives ; Vinegar--Book. Vinegar in pickling; sodium chloride--Book. Salt in pickling; herbs--Book. Herbs in pickling; spices--Book. Spices in pickling; microbiology--Book. Microbiological keeping quality of pickles; keeping quality--Book. Microbiological keeping quality of pickles; closures --Book. Closures for pickles

4/9/35 (Item 5 from file: 53)

DIALOG(R)File 53:FOODLINE(R): Food Science & Technology

(c) 2002 LFRA. All rts. reserv.

00594492 FOODLINE ACCESSION NUMBER: 33123

Estimation of chlorides and sodium in vinegars by atomic absorption spectrophotometry.

Gil De La Pena M L; Garrido M D

Anales de Bromatologia 27 (3), 269-73 (Es:en) (Nutr. Abstr. Rev. A, 1977, 47 (5), Abstr. No. 3844).

1975

LANGUAGE: Unspecified

DOCUMENT TYPE: Journal article

FOODLINE UPDATE CODE: 19801001

DESCRIPTORS: AAS; CHLORIDES; DETERMINATION; QUANTITY; SODIUM; SODIUM
CHLORIDE; SPECTROSCOPY; VINEGAR

4/9/48 (Item 18 from file: 53)

DIALOG(R)File 53:FOODLINE(R): Food Science & Technology
(c) 2002 LFRA. All rts. reserv.

00091623 FOODLINE ACCESSION NUMBER: 72581

**The influence of sodium chloride and sugar on the preservative action of
acetic acid.**

Blood R M; Rawlinson A P; Scholey J

Leatherhead Food Research Association, April 13pp. .
1974

NOTES: Technical Circular No. 559. CONFIDENTIAL: for Members only.

LANGUAGE: English

DOCUMENT TYPE: Book; Leatherhead Food Research Association publication

FOODLINE UPDATE CODE: 19801001

DESCRIPTORS: ACETIC ACID; FACTORS AFFECTING; LFRA PUBLICATIONS; PICKLES;
PRESERVATIVES; SAUCES; SODIUM CHLORIDE; SUCROSE; SUGAR; VINEGAR

4/9/49 (Item 19 from file: 53)

DIALOG(R)File 53:FOODLINE(R): Food Science & Technology
(c) 2002 LFRA. All rts. reserv.

00087484 FOODLINE ACCESSION NUMBER: 68429

Preserving effect of Awasezu (processed vinegar)

Entani E; Shibata K; Kawamura Y; Masai H

Nippon Shokuhin Kogyo Gakkaishi 28 (7), 387-92 (8 ref. Ja:en)
1981

LANGUAGE: Unspecified

DOCUMENT TYPE: Journal article

FOODLINE UPDATE CODE: 19820318

DESCRIPTORS: AMAZU; AWASEZU; BACTERIA; FUNGI; GLUCOSE; INHIBITION;
MICROORGANISMS; NIHAIZU; PH; PRESERVATION; SANBAIZU; SAUCES;
SODIUM CHLORIDE; SOY SAUCE; SUCROSE; VINEGAR; YEASTS

4/9/50 (Item 20 from file: 53)

DIALOG(R)File 53:FOODLINE(R): Food Science & Technology
(c) 2002 LFRA. All rts. reserv.

00086951 FOODLINE ACCESSION NUMBER: 67896

Lowers pH of acidified foods without adding strong acid taste.

Andres C

Food Processing 42 (12), 66

1981

LANGUAGE: English

DOCUMENT TYPE: Journal article

FOODLINE UPDATE CODE: 19820226

ABSTRACT: The use of glucono-delta-lactone (GDL) as an aid to reducing salt
and acetic acid levels in preserving media is highlighted. Research has
shown that GDL can be successfully used in pickled cucumbers to reduce
the acidic taste. Applications relating to other products that benefit
from low pH are mentioned eg. marinated fish, salad dressings.

DESCRIPTORS: ACETIC ACID; ACIDIC; APPLICATIONS; BRINE; CUCUMBERS;
FLAVOUR; GDL; HIGH ACID FOODS; IMPROVEMENT; LOW SALT; LOW SODIUM
CHLORIDE; PH; PICKLED CUCUMBERS; PRESERVATION; PRESERVATIVES;
QUANTITY; REDUCTION; SALT SUBSTITUTES; SALTS; SODIUM CHLORIDE;
SUBSTITUTES; VINEGAR

4/9/51 (Item 21 from file: 53)

DIALOG(R) File 53:FOODLINE(R): Food Science & Technology
(c) 2002 LFRA. All rts. reserv.

00041391 FOODLINE ACCESSION NUMBER: 22069

The analysis of assorted vinegars and the problem of the determination of residues.

Zurcher K; Hadorn H

Mitteilungen aus dem Gebiete der Lebensmitteluntersuchung und Hygiene 66

(4), 426-42 (13 ref.)

1975

LANGUAGE: German

DOCUMENT TYPE: Journal article

FOODLINE UPDATE CODE: 19801001

DESCRIPTORS: ACETIC ACID; ACETOBIANCO; ACIDS; ALCOHOLS; ANALYSIS;
APPLES; COMPOSITION; COMPOUNDS; DENSITY; DETERMINATION; FRUITS;
HERBS; HONEY; LACTIC ACID; LEMONS; NON VOLATILE COMPOUNDS;
PROBLEMS; SODIUM CHLORIDE; SUGAR; TABLE; TOTAL; TYPE; VINEGAR;
VITAMINS; VOLATILE COMPOUNDS; WINE VINEGAR

4/9/54 (Item 2 from file: 94)

DIALOG(R) File 94:JICST-EPlus

(c)2002 Japan Science and Tech Corp(JST). All rts. reserv.

04495250 JICST ACCESSION NUMBER: 00A0220944 FILE SEGMENT: JICST-E

Microbial Control of Vinegar Production.

ENTANI ETSUZO (1); TSUKAMOTO YOSHINORI (1)

(1) Mitsukangurupu

Nippon Joze Kyokaishi (Journal of the Brewing Society of Japan), 2000,
VOL.95, NO.1, PAGE.39-45, FIG.8, TBL.5, REF.21

JOURNAL NUMBER: F0481ABD ISSN NO: 0914-7314 CODEN: NJKYE

UNIVERSAL DECIMAL CLASSIFICATION: 663.1:641.88

LANGUAGE: Japanese COUNTRY OF PUBLICATION: Japan

DOCUMENT TYPE: Journal

ARTICLE TYPE: Commentary

MEDIA TYPE: Printed Publication

DESCRIPTORS: vinegar; Acetobacter; Lactobacillus; microorganism
contamination; food ingredient; harmful organism control; sugar; sodium
chloride; activated carbon treatment; calcium; concentration dependence
; fatty acid

IDENTIFIERS: Acetobacter xylinum; Lactobacillus acetotolerans; Moniliella
acetoabutens

BROADER DESCRIPTORS: fermented seasoning; seasoning(condiment); food;
fermented food; bacterium; microorganism; pollution; component; pest
control; sweetener; alkali metal halide; alkali metal compound; halide;
halogen compound; chloride; chlorine compound; sodium compound;
treatment; alkaline earth metal; metallic element; element; fourth row
element; dependence; aliphatic carboxylic acid; carboxylic acid

CLASSIFICATION CODE(S): FK04030S

4/9/58 (Item 6 from file: 94)

DIALOG(R) File 94:JICST-EPlus

(c)2002 Japan Science and Tech Corp(JST). All rts. reserv.

03717220 JICST ACCESSION NUMBER: 98A0707791 FILE SEGMENT: JICST-E

Effect of vinegar intake on kitchen salt preference of hypertension rat.

FURUKAWA HIROSHI (1); IKEDA KATSUMI (1); IEMORI YUKIO (1); TSUKAMOTO
YOSHINORI (2); FUKAYA MASAHIRO (2); NARA YASUO (3)

(1) Kyoto Univ.; (2) Nakano Vinegar Co., Ltd.; (3) Univ. of East Asia

Nippon Eiyo, Shokuryo Gakkai Sokai Koen Yoshishu, 1998, VOL.52nd, PAGE.256

JOURNAL NUMBER: X0098AAC

UNIVERSAL DECIMAL CLASSIFICATION: 663.1:641.88 616.1-09

LANGUAGE: Japanese COUNTRY OF PUBLICATION: Japan
DOCUMENT TYPE: Conference Proceeding
ARTICLE TYPE: Short Communication
MEDIA TYPE: Printed Publication
DESCRIPTORS: rat; SHR(rat); vinegar; sodium chloride; preference(food
stuff); food property; feeding(food intake); blood pressure; dietary
effect; oral administration
BROADER DESCRIPTORS: Myomorpha; Rodentia; Mammalia; Vertebrata; animal;
pharmacological laboratory animal; laboratory animal; laboratory
organism; organism; fermented seasoning; seasoning(condiment); food;
fermented food; alkali metal halide; alkali metal compound; halide;
halogen compound; chloride; chlorine compound; sodium compound;
property; preference; characteristic; animal behavior; pressure;
hemodynamics; effect; administration route; administration(biology)
CLASSIFICATION CODE(S): FK04030S; GJ01020K
?

WEST

Generate Collection

Print

L19: Entry 44 of 48

File: JPAB

Nov 12, 1980

PUB-NO: JP355144876A

DOCUMENT-IDENTIFIER: JP 55144876 A

TITLE: PREPARATION OF WATER FOR SAKE BREWING

PUBN-DATE: November 12, 1980

INVENTOR-INFORMATION:

NAME

COUNTRY

NAKANISHI, SHIRO

TAN, KOJI

ASSIGNEE-INFORMATION:

NAME

COUNTRY

JAPAN ORGANO CO LTD

APPL-NO: JP54050925

APPL-DATE: April 26, 1979

INT-CL (IPC): C12G 3/02

ABSTRACT:

PURPOSE: To obtain wate for sake brewing having a fixed alkalinity, by treating salt-containing water with a strongly acidic cation exchange resin of a hydrogen type to give acidic soft water, followed by adding a calcium salt to the acidic soft water, which is treated with a strongly basic anion exchange resin of a hydroxide type.

CONSTITUTION: Salt-containing water, e.g., underground water, city water, etc. usable for sake brewing is made to flow into a column of a strongly acidic cation exchange resin of a hydrogen type, for example, at a space velocity of 10∼20, to give acidic soft water. A calcium salt selected from the group consisting of calcium chloride, calcium phosphate, and calcium carbonate is added to the soft water so that it has a fixed valve of hardness. The water is then allowed to flow into a column of a strongly basic anion exchange resin of a hydroxide type, for example, at a space velocity of 10∼20.

COPYRIGHT: (C)1980,JPO&Japio